

Boston Mycological Club Fall Identification Classes

Five Mondays, September 9th – October 7th, 2013. 7pm.

Harvard Herbaria Seminar Room, 22 Divinity Ave. (near the Harvard Sq. Red Line T stop)

The BMC is pleased to present the lineup for our famed fall mushroom identification classes. Although these are designed especially for beginners and intermediates, all are welcome. You may choose one class or the entire series. All classes are about one hour long followed by an identification session where we gather around and look at fresh specimens.

Note: This announcement is for Club members **only**, with a limit of 50 attendees/class. (First come, first serve) Please sign up on the BMC website: www.bostonmycologicalclub.org, on the **Fall Classes Form** on the Member Page, using PayPal. You don't need a PayPal membership, but **you must be logged in as a BMC member**. Do this! Electronic holdouts may call Marcia Jacob at: 617-471-1093. Be prepared to tell her which classes you'll attend.

COST: \$10 for any single class; \$40 for all five.

September 9th: Fungi 101 or Unmistakable Edibles: Collecting, Cooking & Eating. Jason Karakehian & Susan Goldhor. Jason Karakehian, BMC's secretary will present the basics of collecting mushrooms, and BMC president Susan Goldhor will show slides of unmistakable edibles, and tell how to cook and eat wild mushrooms. **Especially for Beginners!!!**

September 16th: Bill Neill on Boletes. Yes, the same Bill Neill who answers everyone's questions on the BMC yahoo site. And a past president of the club. Bill could give every lecture in this series, but we're happy we've persuaded him to talk about boletes, those mushrooms with a spongy underside, having tubes rather than gills. Boletes are a diverse group including Porcini & relatives; a group with many edible (and delicious) members that are common in our woods.

September 23rd: George Davis on Gilled Mushrooms with Light Colored Spores. Past BMC president George Davis will describe the different groups of mushrooms that produce a light colored spore mass when a spore print is made. Ubiquitous New England genera include *Amanita*, *Lactarius* (milk mushrooms) and *Russulas*. The deadly poisonous mushrooms *Amanita bisporigera* and *Amanita phalloides* will be described. Delicious, followed by a liver transplant.

September 30th: Pam Chamberlain on Gilled Mushrooms with Dark Colored Spores. BMC vice-president Pam Chamberlain will describe those groups of mushrooms that produce a dark colored spore prints. Ubiquitous New England genera include *Cortinarius* (often but not always toxic), *Agaricus* (button and meadow mushrooms) and *Coprinus* (inky caps). The poisonous *Galerina autumnalis* will be described. Guaranteed entertainment!

October 7th: Kay Fairweather on "All the rest". There are many fungi without gills or tubes and Kay, who has written books on the natural world, is the perfect teacher. Many are delicious, some medicinal, some toxic and all worth knowing. This session gets you acquainted with some of the fungi that look like shelves, rosettes, cups, corals, puffballs, toothy things and other body parts. You can find representatives of this large group all year round and Kay will show you how.